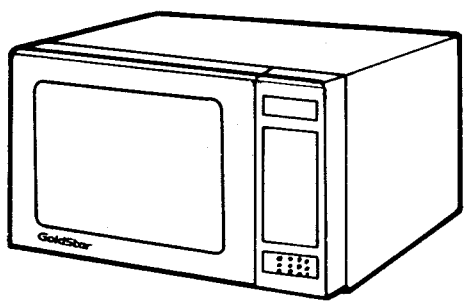
GoldStar

Owner's Manual

GoldStar
MICROWAVE OVEN
MA-851MD



Please read this Owner's Manual carefully before operating the microwave oven.

TABLE OF CONTENTS

Your microwave oven in detail
- Features 1
- Control panel 2

Installing the unit
- Supplied items 3
- Location 3
- Power connections 3

Introduction to microwave cooking
- Cooking utensils 4
- Safety precautions 5

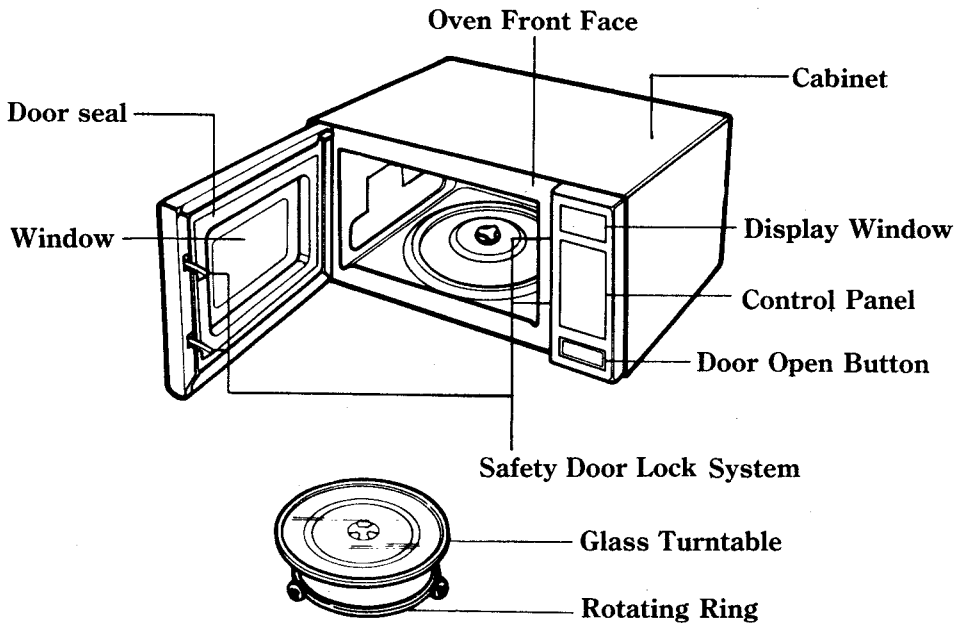
Microwave oven operation
- 1. Setting the time of day 7
- 2. HI-power/multi-power cooking 8
- 3. Multi-stage cooking 10
- 4. Delay start cooking 12
- 5. Hold warm 14
- 6. Auto weight defrost 16

Cleaning and care
- Cleaning 18
- Questions and answers 19

Specifications 22

Notes 23

FEATURES

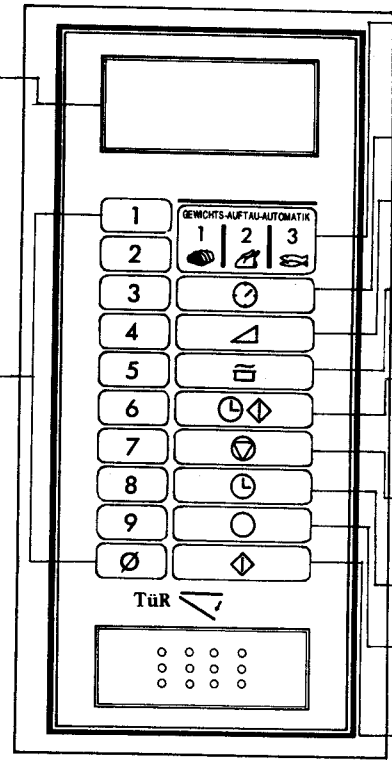

Oven Front Face
Cabinet
Door seal
Window
Display Window
Control Panel
Door Open Button
Safety Door Lock System
Glass Turntable
Rotating Ring

CONTROL PANEL

DISPLAY - used to show the:
- time of day
- cooking time
- cooking power level

NUMBERS - used to enter the:
- time of day
- cooking times
- cooking powers

NOTE: A "beep" sounds when a pad on the control panel is touched to indicate a setting has been entered.



AUTO WEIGHT DEFROST PADS - used to select the weight with the number pads

TIME - to set the cooking time

POWER - used to select the cooking power levels

HOLD WARM - used to keep the food warm

DELAY START - used to start the cooking at a specific time in the future (up to 12 hours).

PAUSE - used to stop the oven between cooking stages

CLOCK - to set the time of day

CLEAR - clears all entries except the time of day

START - starts the oven

SUPPLIED ITEMS

Remove your oven and all material from the shipping carton. Your oven comes with the following material:

1 Turntable
1 Rotating ring
1 Owner's Manual
1 Cook book

This microwave oven is designed for household use only. It is not recommended for commercial purposes.

LOCATION

Place the oven at a level location of your choice, but make sure there is at least 2.5 cm of space on the top and at the rear for proper ventilation. The side of the oven should be kept clear so there is airflow for ventilation. An exhaust outlet is located on side of the oven. Blocking the outlet can damage the oven. It should be placed so that there is a safety distance of about 10cm between the edge of the installation position and the front of the door, in order to prevent the oven from falling down.

POWER CONNECTIONS

Power supply
Plug your oven into a standard 220-230 volt household outlet. Be sure the electrical circuit is capable of least 13 amps and that your microwave oven is the only appliance in the circuit.

NOTE: If your oven does not operate properly, unplug it from the 220-230 volt household outlet and then plug it back in again.

Earthing
For safety reasons the unit must be correctly earthed, in order to reduce the risk of injury in the event of a short circuit. The power cable is provided with a suitable plug, with which the unit must be connected to a regular earthed outlet.

COOKING UTENSILS

Most heat-resistant, non-metallic cooking utensils (e.g. glass, glass ceramic, and heat resistant glassware utensils) are excellent. Those with a metallic rim must not be used in a microwave oven. Microwaves cannot penetrate metal. They reflect from any metal object in the oven, as well as from the internal walls of the equipment, and cause a phenomenon that can be termed as sparking.

To find out whether pottery, stoneware or porcelain items (cooking utensils and serving dishes etc.) are safe, check them in the oven.

Place the utensil in question next to a glass measure filled with water in the microwave oven. Set the microwave to maximum power for 1 minute, if the water heats up, but the utensil remains cold to touch, the utensil is microwave-safe. However, if the water does not change temperature, but the utensil becomes warm, microwaves are being absorbed by the utensil and it is not safe for use in the microwave oven.

Any utensil used for microwave cooking must be capable of withstanding very high temperatures from the food.

There are many heat-resistant utensils made of paper or plastic available which can be used in both microwave and conventional ovens.

Metal containers and deep trays are not suitable. They reflect energy away from the food. Foil-lined cartons are similarly unsuitable.

NOTE: To ensure the even cooking of food that has thin and thick sections, shield the thinner pieces with aluminium foil. Make certain, however, that the foil is at least 2.5 cm away form the sides of the oven.

SAFETY PRECAUTIONS

Do not attempt to tamper with, or make any adjustments or repairs to the door, control panel, safety interface switchers or any other part of the oven. Repairs should only be undertaken by a qualified service technician.

Do not attempt to operate the oven with the door open since open door operation can result in harmful exposure to microwave energy.

Do not operate the oven when empty, it is best to leave a glass of water in the oven when not in use. The water will safely absorb all microwave energy, if the oven is accidentally started

Do not dry clothes in the microwave oven, which may become carbonized or burned if heated too long.

Do not operate the oven with a kitchen towel, a napkin or any other obstruction between the door and the inner edges of the oven, which may cause microwave energy leakage.

Do not use recycled paper products since they may contain impurities which may cause sparks and/or fires when used in cooking.

Do not operate the oven if it is damaged. It is particularly important that the oven door closes properly and that there is no damage to the door hinges and latches (broken or loosened), door seals and sealing surfaces.

The oven must never be used if the door sealing is not in good working order.

SAFETY PRECAUTIONS (Cont.)

Remove the plastic wrapping from food before cooking or defrosting. Note though that in some cases food should be covered with plastic film for heating or cooking, as detailed in microwave cookbooks.

Do not use wooden containers. They may heat-up and char. Do not use metal containers or crockery containers which have metallic (e.g. gold or silver) inlays.

Always remove metal twist ties. Metal objects in the oven may arc, which can cause serious damage.

Do not rinse the turntable by placing it in water just after cooking. This may cause breakage or damage.

Small amounts of food require shorter cooking or heating time. If normal times are employed, they may overheat and burn.

Before cooking pierce the skin of potatoes or any such fruit or vegetable.

Do not cook eggs in their shell. Pressure will build up inside the egg and it will burst. Do not attempt deep fat frying in your oven.

When liquids are cooked in microwave units without visible bubbling, they may be overheated above their boiling point. When the container is removed, the shock may cause the sudden formation of steam bubbles. A fountain of hot liquid can spring up out of the container explosively.

WARNING:

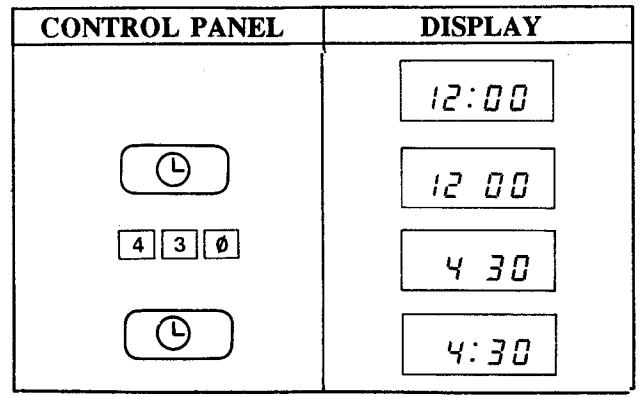
- Do not touch the front glass - this glass is very hot during heater operation.
- Please ensure cooking times are correctly set as overcooking may result in FIRE and subsequent DAMAGE to the oven.

ATTENTION: Please pay attention to the following points when heating Baby Food in bottles or glass containers. Generally remove the clouse of the containers and for good heat distribution stir or shake well after heating. Check carefully the temperature of the food before giving it to the child.

1. SETTING THE TIME OF DAY

Set the time of day to, e.g. 4:30, according to the following steps:

1. Plug the power cord into an electrical outlet. **12:00** will show on the display.
2. Press the **CLOCK** button. **12 00** will show without the colon.
3. Enter the correct time of day. The time will be set.
4. Press the **CLOCK** button again.



NOTE: This is a 12 hour clock.

Operation summary:

Plug the power cord in to an electrical outlet → CLOCK → Enter the correct time of day → CLOCK

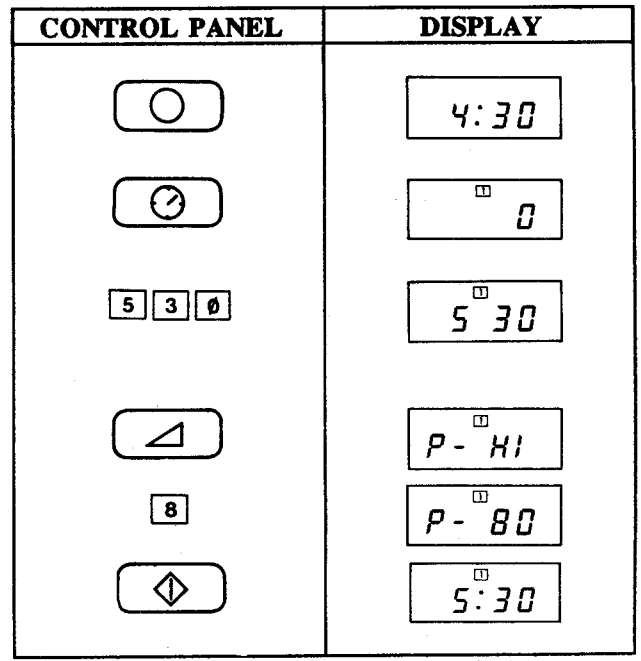
2. HI-POWER/MULTI-POWER COOKING

HI-power cooking gives the highest cooking power possible with your microwave oven. It is the recommended setting for cooking foods with a high moisture content or for cooking foods that need fast cooking to maintain their natural flavour and texture. Many foods need slower cooking (at less than **HI** power) in order to give you the best results. In addition to **HI**-power cooking there are nine multi-power settings. The cookbook tells you which power setting is recommended for the food being cooked.

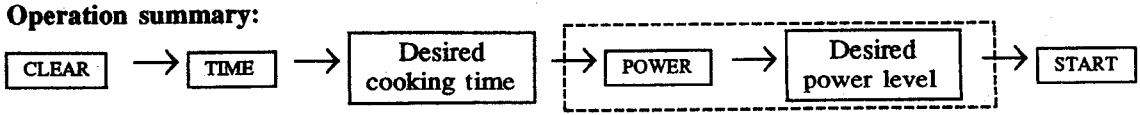
If you want to cook food at a power level of 80% for 5 minutes 30 seconds for example, follow the steps on the next page (the current time of day is 4:30):

NOTE: If you do not select the power level, the oven will operate at power level **HI**. To set **HI**-power cooking, skip steps 4 to 5 of the following example.

1. Press the **CLEAR** button. All previous settings, except the time of day, are erased.
2. Press the **TIME** button. **0** will show on the display and [1] will blink.
3. Press the correct number buttons on the control panel to set the cooking time. The set time will show on the display.
4. Press the **POWER** button. **P-HI** will appear.
5. Press **8**. **P-80** will appear.
6. Press the **START** button. The oven begins to cook and the time will begin to count down on the display. Two short and one long tones will sound and the word **END** will show on the display when the 5 minutes 30 seconds are over.



Operation summary:

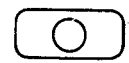
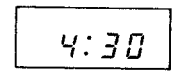
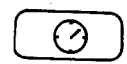
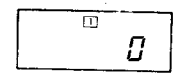
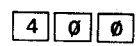
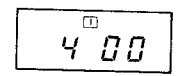
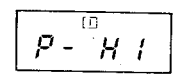
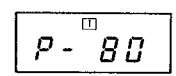


Skip these steps to set **HI**-power cooking.

3. MULTI-STAGE COOKING

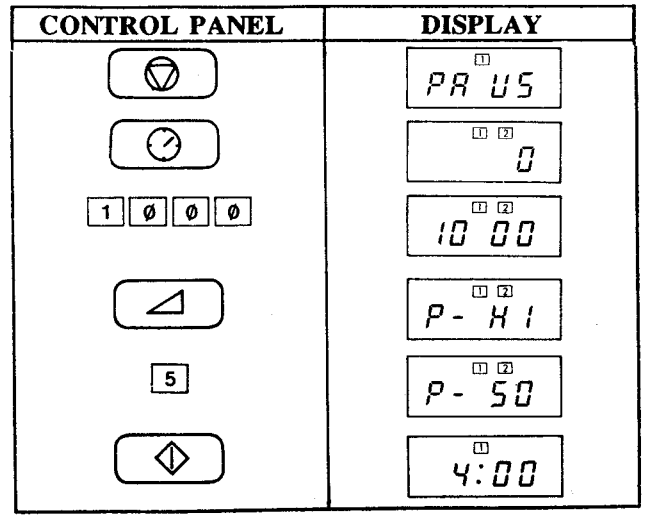
Multi-stage cooking allows you to set the oven at a certain power level for a chosen time in the first stage, and then at a different power level for a chosen time in the second stage. If you want to cook food at a power level of 80% for 4 minutes in the first stage, and at a power level of 50% for 10 minutes in the second stage for example, follow steps 1 to 11. (the current time of day is 4:30):

1. Press the **CLEAR** button. All previous settings, except the time of day, are erased.
2. Press the **TIME** button.
3. Press the buttons **4**, **0**, and **0** to set 4 minutes. **400** will show on the display.
4. Press the **POWER** button. **P-HI** will show on the display.
5. Press **8**. The first stage has been set.

CONTROL PANEL	DISPLAY
	
	
	
	
	

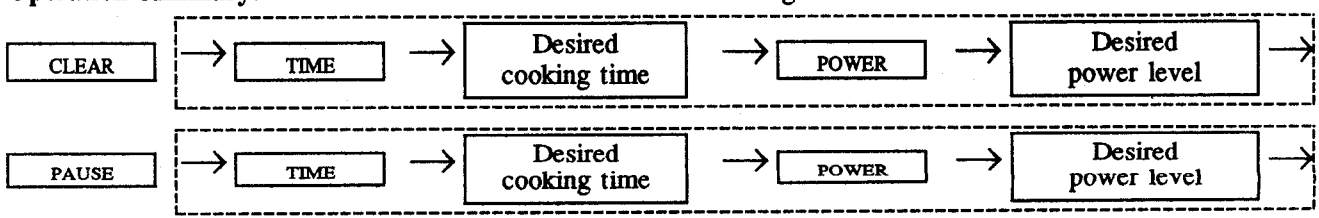
6. Press the **PAUSE** button.
7. Press the **TIME** button. [2] will blink on the display.
8. Press the buttons **1**, **0**, **0**, and **0** to set 10 minutes. **1000** will show on the display.
9. Press the **POWER** button.
10. Press **5**.
11. Press the **START** button. The oven will begin cooking at stage 1 and the display will show [1]. The time is counted down on the display.

NOTE: Press the **START** button to restart the oven after the pause.



Operation summary:

1. stage



2. stage

4. DELAYED START COOKING

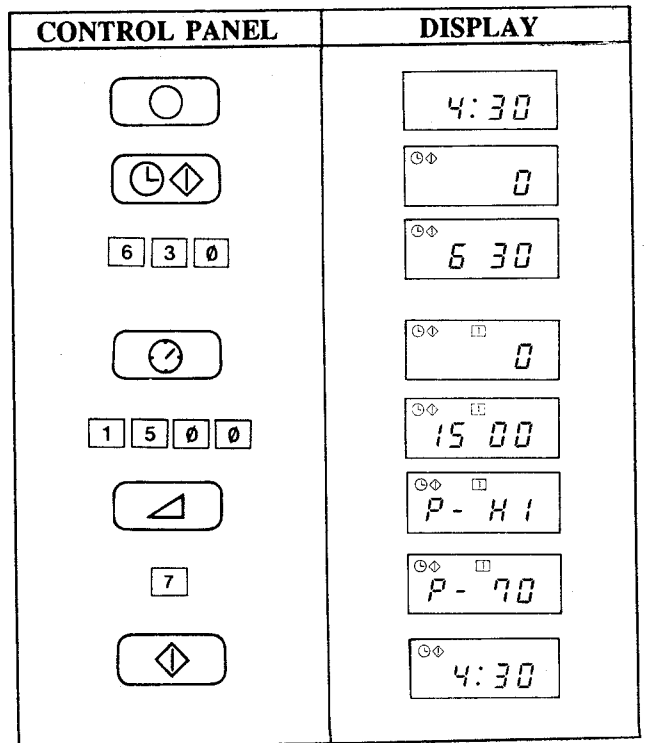
With delayed start cooking, the cooking process starts automatically after a preset delay time and continues for the chosen cooking time.

If you want the cooking process to start at 6:30 for example, follow the steps on the next page (the current time of day is 4:30)

NOTES:

- Delayed start cooking can only be used after the time of day has been set.
- If you change the delayed start time during delayed start operation, press the **PAUSE** button and the **DELAY START** button again. Then follow steps 3 to 8.
- Fresh food should not stand at room temperature for over two hours prior to cooking.

1. Press the **CLEAR** button.
2. Press the **DELAY START** button. The ◷◇ indicator will blink.
3. Press the number buttons to set the time of day when the cooking process is to start. Preset delay times must be less than 12 hours.
4. Press the **TIME** button. [1] will blink on the display.
5. Press the number buttons to set the desired cooking time.
6. Press the **POWER** button.
7. Press a number button to set the desired power level.
8. Press the **START** button. The preset time of day will show on the display. As soon as the clock shows the preset cook start time, the oven will start cooking and the cooking time will be counted down on the display.



Operation summary:

CLEAR → DELAY START → Desired start time → Desired cooking program → START

5. HOLD WARM

Your oven has a hold warm feature that keeps the food warm after the cooking has been done.

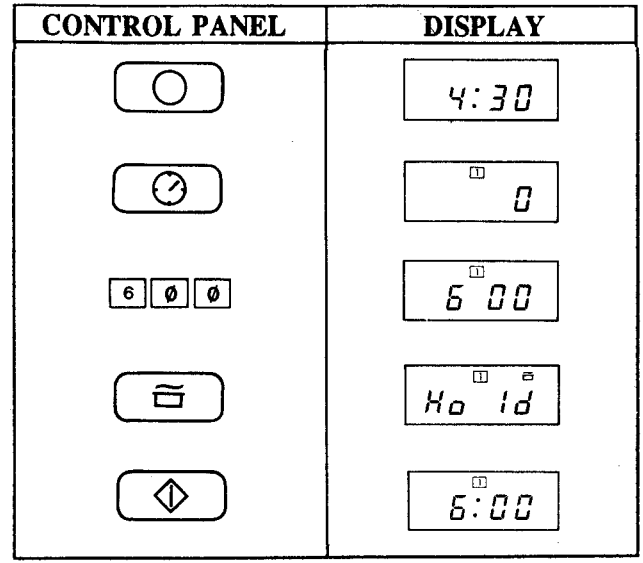
If you want the food to be kept warm after it has been cooked at power level **HI** for 6 minutes for example, follow the steps on the next page (the current time of day is 4:30):

NOTES:

- The hold warm function will continue for up to 60 minutes if the **CLEAR** button is not pressed. **END** will then show on the display and two short and one long beep tones will sound.

- You can use the hold warm function independently, i.e. without previously entering a cooking program.

1. Press the **CLEAR** button. All previous settings, except the time of day, are erased.
2. Press the **TIME** button. [1] will blink on the display.
3. Press the **6**, **0**, and **0** number buttons to set 6 minutes.
4. Press the **HOLD WARM** button. ≋ will appear on the display.
5. Press the **START** button. When the cooking cycle is finished, the oven will switch to **HOLD WARM** to keep the food warm. The cook control setting changes to power level 1.



Operation summary:

CLEAR → Desired cooking program → HOLD WARM → START

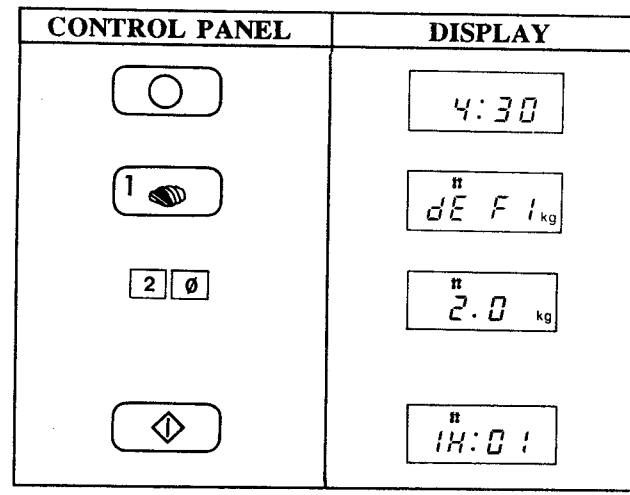
or:

CLEAR → HOLD WARM → START

6. AUTO WEIGHT DEFROST

If you want to defrost 1kg of minced meat for example, follow steps 1 to 4 (the current time of day is 4:30):

1. Press the **CLEAR** button.
2. Press the **AUTO WEIGHT DEFROST** button **1** (meat). **KG** will blink on the display.
3. Select the desired cooking weight with the number button (e.g. 0.1-2.9kg /1.0-5.9lbs.). **2.0** will show on the display.
4. Press the **START** button. **1H:01** will show on the display and the oven will begin the defrosting you selected. At the end of the required time, two short and one long beep tones will sound. The oven is switched off automatically.



Operation summary:

CLEAR → Desired defrost pad → Desired cooking weight → START

DEFROST BUTTON	FOOD		MIN./MAX. WEIGHT
1 Meat	• Beef	Minced beef, round steak, stew cubes, tenderloin steak, pot roast, rip roast, rump roast, chuck roast	0.1 - 5.9lbs. (0.1 - 2.9kg)
	• Lamb	Chops (1inch/2.5cm thick approx.), rolled roast	
	• Pork	Chops (1/2inch/1cm thick approx.), spare ribs, country-style ribs, rolled roast	
	• Veal	Cutlets (1lb./500g, 1/2inch/1cm thick)	
2 Poultry	• Poultry	Whole (under 4lbs./2kg), parts, breast (boneless)	0.1 - 5.9lbs. (0.1 - 2.9kg)
	• Chicken	Whole	
	• Turkey	Breast (under 6lbs./3kg)	
3 Fish	• Fish	Whole, fillets	0.1 - 5.9lbs. (0.1 - 2.9kg)
	• Shellfish	Crabmeat, lobster tails, shrimp, scallops	

CLEANING

BE SURE THE OVEN IS TURNED OFF BEFORE CLEANING.
(UNPLUG THE MAINS PLUG!)

Interior

Food remains or spilled liquids easily remain stuck on the oven walls or between door seals and surfaces. They should be removed as soon as possible, as they absorb microwave energy and thereby lengthen cooking time.

Remove any crumbs and food remains between the door and oven using a damp cloth. This area has to be particularly well cleaned to ensure the door is shut properly. Remove any grease splashes with a soapy cloth, then rinse and dry. Do not use any cleaning cloth or pad, or cleaning compound that is abrasive.

The rotating ring should be removed and cleaned in hot soapy water at least once a week to prevent grease restricting the rotation of the wheels.

Exterior

Clean the outer cabinet with mild soap and warm water, rinse and dry with a soft cloth. Do not spill water in the vents.

Open the oven door when cleaning the control panel so that the oven is not turned on accidentally. Clean it using a damp cloth and wipe it dry straight away.

If steam condenses on the inner door or outer sides of the door, wipe it using a damp cloth. Steam condensation can occur if the microwave oven is used in high humidity. This does not indicate an oven malfunction.

QUESTIONS AND ANSWERS

Question	Answer
What's wrong when the oven light will not glow?	o Light bulb is burned out. o Door is not closed. o **START** has not been pressed.
Why is steam coming out of the air exhaust vent?	Steam is normally produced during cooking. The microwave oven has been designed to vent this steam through the side vent.
Does microwave energy pass through the viewing screen on the door?	No. The metal screen reflects the energy to the oven cavity. The holes, or ports are made to allow light to pass through; they do not let microwave energy through.
Why does the beep sound when a button on the control panel is pressed?	The beep signal confirms that the setting has been entered.

Question	Answer
Will the microwave oven be damaged if it is operated while empty?	Yes. Never run it empty.
Why do eggs pop sometimes?	When baking, frying, or poaching eggs, the yolk may pop due to steam build up inside the yolk membrane. To prevent this, simply pierce the yolk with a toothpick before cooking. Never microwave eggs in their shells.
Why is a standing time recommended after the cooking operation has been completed?	Standing time is very important. With microwave cooking, the heat is in the food, not in the oven. Many foods build up enough internal heat to allow the cooking process to continue, even after the food has been removed from the oven. Standing time for joints of meat, large vegetables and cakes is to allow the inside to cook completely, without overcooking the outside.

Question	Answer
Why does my oven not always cook as fast as the microwave cook book says?	Check your cook book again, to make sure you've followed directions exactly; and to see what might cause variations in cooking time. Cook book times and heat settings are suggestions to help prevent over-cooking - the most common problem in getting used to a microwave oven. Variations in the size, shape, weights and dimensions could require longer cooking time. Use your own judgement along with the cook book suggestions to check whether the food has been properly cooked just as you would do with a conventional cooker.
Why do sparks and crackling (arcing) occur in the oven.	There may be several reasons why sparks and crackling (arcing) in the oven cavity occur: o You are using dishes with metal parts or trim. o You have left a fork or another metal utensil in the oven. o You are using a large amount of metal foil. o You are using a metal twist-tie.

Power source:	220/230V AC, 50Hz
Output power:	850 W
Microwave frequency:	2450MHz
Outside dimensions (W x H x D):	495mm x 288mm x 345mm
Inside dimensions (W x H x D):	313mm x 210mm x 341mm
Power consumption:	1250W
Net weight:	15,5kg approx.
Shipping weight:	18,0kg approx.

Complies with E.E.C. Directive 82/499/ECC.

* Dimensions shown are approximate.

* Because we continually strive to improve our products, we may change specifications without prior notice.